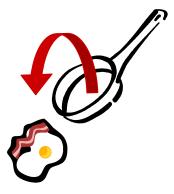
## 3 - Compartment Sink: Manual Cleaning and Sanitizing of Equipment and Utensils

#### PRE-WASH

 Scrape or flush out large food particles before washing



### WASH

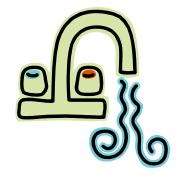
(Sink 1)

- Water temperature at least 110°F
- Wash with detergent
- Wash solution must be clean & at proper temperature throughout operation



### RINSE

(Sink 2)





 Rinse under <u>running</u> water

# SANITIZE

(Sink 3)

 Soak in sanitizer for at least 1 minute at proper concentration:

#### **Chlorine**

50 - 200 ppm

<u>or</u>

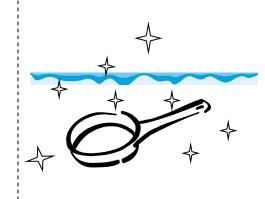
**Quaternary ammonium** 200 ppm

or

#### **Iodine**

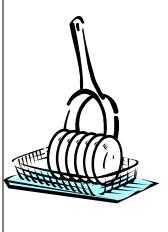
12.5 - 25 ppm

 Use test strips to check concentration





 Do not towel dry



For more information contact:

Department of Health Sanitation Branch

Oahu 586-8000

Hilo 933-0917/Kona 322-1507

Maui 984-8230 Kauai 241-3323